

Recipes



Rooh Afza

Recipes

Sweet Dishes

Rooh Afza



Recipes

Rooh Afza

Jelly Delight

Ingredients

Rooh Afza	3/4 cup
Banana Jelly (ready-made)	1 packet
Pineapple Jelly (ready-made)	1 packet
Cream	1 packet

Preparation

Prepare, freeze and set pineapple and banana jelly. Now pour banana jelly in a glass or a dish, then put cream first and then Rooh Afza over it. Put pineapple jelly and after pouring Rooh Afza, garnish it with cream and jelly.



Recipes

Rooh Afza

Rabri Fowl

Ingredients

Rabri	1 cup
Milk	1 1/2 cup
Rooh Afza	1/2 cup
Rabri, Pistachios	for garnishing
Silver Leaf (foil)	as per requirement
Ice	as per requirement

Preparation

Blend rabri and milk in a blender. Then add Rooh Afza with ice and blend. Pour it in a glass and garnish it with rabri and pistachios putting silver leaf on the top.





Recipes

Rooh Afza

Cheese Cake

Ingredients:

Cream	2 cups
Sweet Yogurt	1/2 Kg
Cream Cheese	1 cup
Gelatin Powder	2 tablespoons
Water	1/4 cup
Rooh Afza	2 cups
Crushed Biscuit	2 cups
Butter	1/2 cup
Cream	3 tablespoons

Preparation

Mix butter with crushed biscuit and press onto the base of spring foam tin, freeze for 2 hours. Beat two cups of cream, yogurt and cream cheese in a bowl. Mix gelatin powder in hot water separately and add to cream mixture with Rooh Afza. Pour the mixture onto the biscuit base and keep in the fridge for 4 to 5 hours. Now put cream on cake when it is settled and garnish with Rooh Afza.

Serves 8 persons



Recipes

Rooh Afza

Mango Custard

Ingredients

Mango Custard Powder	2 tablespoons
Milk	1 1/2 cup
Mangoes (Cut in Cubes)	1/2 cup
Fresh Cream	2 tablespoons
Mixed Jelly cubes	3 tablespoons
Rooh Afza	1/2 cup
Almond (peeld)	5

Preparation

Heat milk in a saucepan then add Rooh Afza to it. Mix mango custard powder in the remaining milk and put into the mixture of Rooh Afza milk. Place custard in the fridge to cool and garnish with mixed cubes of jelly, almonds and fresh cream. Enjoy Rooh Afza Mango Custard.

Serves 3 persons





Recipes

Rooh Afza

Frozen Yogurt

Ingredients

Milk	1/4 cup
Powder Milk	2 tablespoons
Sugar	1 tablespoon
Gelatin Powder	1 teaspoon
Skimmed Milk	3/4 cup
Vanilla Essence	1/2 teaspoon
Yogurt	1 cup
Rooh Afza	1 cup

Preparation

Whisk milk and powdered milk and place it in freezer. When it becomes slushy beat again gently until mixture gets frothy and place it back in the freezer. In a saucepan, add skimmed milk with gelatin powder on a low flame while mixing Rooh Afza and remove from heat. Combine vanilla essence, sugar and yogurt in a bowl and mix well into the milk. Add chilled milk from the freezer and beat on high speed with an electric beater for 30 seconds then freeze again. Enjoy Rooh Afza Frozen Yogurt when chilled.

Serves 2 persons



Recipes

Rooh Afza

Coconut Laddo

Ingredients

Coconut (grated)	1 1/2 tablespoon
Rooh Afza	4 tablespoons
Condensed Milk	6 tablespoons
Cardamom (small) seeds	1/2 tablespoon (finely chopped)
Ghee	1 teaspoon

Preparation

Heat ghee in a sauce pan then add coconut, Rooh Afza, condensed milk and cardamom seeds and simmer (be careful not to overcook). After a few minutes, take out in a dish and make it rest at room temperature. Make Ladoos and serve with silver foil on the ladoos.





Recipes

Rooh Afza

Feerni

Ingredients

Milk	2 liters
Green Cardamoms (crushed)	4
Rice	8 tablespoons
Rooh Afza	1 1/2 cup
Almonds, Pistachios and Silver leaves	For garnishing
Clay pots	As required

Preparation

Wash and soak rice in water for an hour, then blend well with some milk in blender. Boil milk and reduce 1/2 litre of milk, add the blended rice and green cardamoms into milk and stir continuously on a low flame. Mix Rooh Afza when Feerni thickens and cook for one minute. Serve chilled or hot in clay pots and garnish with sliced almonds, pistachios and silver leaves.
Serves 8 persons



Recipes

Rooh Afza

Egg Halwa

Ingredients

Eggs	12 numbers
Cardamom Powder	1/2 teaspoons
Semolina	1/2 cup
Walnut or Almond	1 cup
Sugar	1 cup
Rooh Afza	1 cup
Ghee	1 cup

Preparation

Put eggs, cardamom powder, sugar and ghee in a cooking pot and beat well. Now let it simmer on medium flame but keep on stirring with a cooking spoon. When the Halwa changes its colour sift semolina, keep frying the Halwa at a low flame. When brown colour appears add Rooh Afza too. After the Ghee separates put grated walnut. Take Halwa out in a silver tray or a thali and refrigerate. After it becomes colder cut it in squares and serve. You can also serve by setting it in a muffin cup.





Recipes

Rooh Afza

Fruit Crush

Ingredients

Chopped Strawberries ___ 1/2 cup
Chopped Bananas ___ 2
Chopped Mango ___ 1
Chopped Peach ___ 1
Rooh Afza ___ 2 tablespoons
Corn Syrup ___ 1 tablespoon
Chopped Walnuts ___ 1/4 cup

Preparation

Mix Rooh Afza with a little water in a bowl. Add chopped fruits, corn syrup, chopped walnuts and mix well. Serve chilled in a glass bowl and decorate with Strawberries. Enjoy the fruity flavor of Rooh Afza Fruit Crush! Note: Fruits can be changes according to taste and seasonal availability.



Recipes

Drinks

Rooh Afza



Recipes

Rooh Afza

Kashmiri (Pink) Chai

Recipes

Rooh Afza

Hot Coffee

Ingredients

Milk	2 cups
Water	2 cups
Kashmiri tea	1 tablespoon
Green Cardamoms	4
Rooh Afza	6 tablespoons
Sliced Almonds,	
Pistachios	for garnishing

Preparation

Pour water, Kashmiri tea and green cardamoms in a cooking pot and heat on low flame till water reduces to 1 cup. Add one cup of milk to the water, heat on low flame for 2 minutes, and sieve into a teapot. Boil 1 cup of milk separately and mix Rooh Afza into boiled milk. Mix Rooh Afza milk mixture into tea and serve in cups. Garnish with sliced almonds and pistachios.

Serves 3 persons



Ingredients

Coffee	1 1/2 heaped teaspoons
Milk	1 cup
Sugar	1 tablespoon
Rooh Afza	2-3 tablespoons
Hot Water	1/2 cup

Preparation

Add hot water, 1 spoon coffee and sugar in a blender and blend well. Add hot milk and blend. Pour Rooh Afza in a glass, add coffee and sprinkle dry coffee powder over it.





Recipes

Rooh Afza

Almond Milk Shake

Ingredients

Rooh Afza	6-8 tablespoons
Chopped Almonds	7-10
Basil Seeds (Tukhm-e-Malanga)	
(Soaked in water)	2 tablespoons
Chilled Milk	1 cup
Water	1/2 cup
Ice	As required

Preparation

Combine almonds, basil seeds, milk, cold water, ice and Rooh Afza in a blender; blend well until frothy. Pour it in the serving glasses and garnish it with almonds, basil seeds and Rooh Afza. Serve chilled Rooh Afza Almond Milkshake!

Serves 1 person



Recipes

Rooh Afza

Peach Smoothie

Ingredients

Rooh Afza	4 tablespoons
Peach (finely cut)	1 number
Orange Juice	1/4 cup
Ice	as required
Cold Milk	1/2 cup
Yogurt	1/2 cup
Sugar	as per taste
Mint Leaves	for garnishing

Preparation

Add Rooh Afza, peach, orange juice, cold milk, yogurt and sugar in a blender. Blend till it becomes a smooth mixture, then mix ice and blend for a few minutes. Your delicious smoothie is ready, garnish with mint leaves and serve.





Recipes

Rooh Afza

Mango Milk Shake

Ingredients

Cold Milk	1 cup
Mangoes (Cut in cubes)	1 cup
Fresh Cream	2 tablespoons
Rooh Afza	4 tablespoons
Ice	as per desire

Preparation

In a blender, add cold milk, mango, fresh cream and Rooh Afza and blend well. Then add ice and blend more for about 30-40 seconds. Now mango milk shake is ready. Pour it into a serving glass, garnish and serve chilled.



Recipes

Rooh Afza

Shahi Drink

Ingredients

Cold Milk	1 litre
Cashew Nuts (chopped)	3 tablespoons
Pistachios (chopped)	2 tablespoons
Almonds (peeled & chopped)	3 tablespoons
Small Cardamom (extract seeds & chopped)	8-10 numbers
Fresh Cream	3 tablespoons
Rooh Afza	8 tablespoons
Vanilla Essence	2 drops
Ice	as per desired
Mix Jelly (prepared)	for garnishing

Preparation

Finely chop cashew nuts, pistachios and almonds. Now add milk, small cardamom, fresh cream, Rooh Afza, vanilla essence and ice in a jug and mix well. Put a little quantity of jelly in a serving glass and add the prepared drink. Garnish with chopped dry nuts and Rooh Afza syrup and serve.





Recipes

Rooh Afza

Colada

Ingredients

Pineapple Juice	2 glasses
Fresh Cream	2 tablespoons
Rooh Afza	3 tablespoons
Chocolate Milk	150 ml
Ice	as needed
Pineapple Slice	for garnishing

Preparation

In a blender, add pineapple juice, coconut milk, fresh cream, ice and Rooh Afza and blend thoroughly. Serve chilled to enjoy the tropical taste of Rooh Afza Colada!



Recipes

Rooh Afza

Pink Lady

Ingredients

Rooh Afza	2 tablespoons
Fresh Cream	2 tablespoons
Coconut Milk	200 ml
Vanilla Ice Cream	2 tablespoons
Chopped Pear	1 pc

Preparation

In a blender, add vanilla ice cream, chopped pear, fresh cream, coconut milk, and Rooh Afza and blend well. Serve chilled in a glass and enjoy the refreshing taste of Rooh Afza Pink Lady!





Recipes

Rooh Afza

Banana Daiquiri

Ingredients

Ice Cream	1 scoop
Banana	2
Rooh Afza	5 tablespoons
Coconut Milk	250 ml

Preparation

Decorate a glass with Rooh Afza and sugar granules. Next, cut the bananas, mix with ice cream and coconut milk, add Rooh Afza, and mix well. Lastly, add a little ice cream on top and delicious Rooh Afza Banana Daiquiri is ready to serve.



Recipes

Rooh Afza

Chocolate Chilled

Ingredients

Cold Milk	1 glass
Rooh Afza	2 tablespoons
Vanilla Ice Cream	2 tablespoons
Chocolate Chip	1 tablespoon
Chocolate Wafers	2
Melted Chocolate	3 tablespoons

Preparation

Mix cold milk, chocolate and Rooh Afza in glass. Stir thoroughly & add a scoop of vanilla ice cream. Now garnish with chocolate chips and serve chilled with wafers on the side. Note: In winters, the same recipe can be used with hot milk.





Recipes

Rooh Afza

Faluda

Ingredients

Rooh Afza	2 tablespoons
Faluda Vermicelli	1/2 cup
Rabri	2 teaspoons
Tukhm-e-Balanga	1 tablespoon
Ice Cream	2 tablespoons
Mixed Fruit	2 tablespoons
Milk	1/2 cup
Almonds, Pistachios & Jelly cubes	for garnishing
Crushed Ice	as required

Preparation

Pour Rooh Afza into glass. Add crushed ice, milk, tukhm-e-balanga, faluda vermicelli, rabri and Ice cream. Stir and sprinkle almonds and pistachios and decorate with jelly cubes. Serve home-made Rooh Afza Faluda!



Recipes

Rooh Afza

Smoothie

Ingredients

Milk	1 cup
Yogurt	1/2 cup
Banana	1
Rooh Afza	2 tablespoons
Ice	as needed

Preparation

In a blender, mix yogurt, banana, ice and Rooh Afza and blend well. Keep in refrigerator until required.





Recipes

Rooh Afza

Lemon

Ingredients

Water	1 glass
Rooh Afza	2 tablespoons
Crushed Ice	2 tablespoons
Lemon	Juice of 1 (small)

Preparation

Mix Rooh Afz, crushed ice and the juice of half a lemon. Pour in a glass, add the rest of the lemon juice. Enjoy the refreshing taste of cold Rooh Afza Lemon. An ideal pick me up for hot summer days



Recipes

Rooh Afza

Lassi

Ingredients

Yogurt	100 gram
Milk	150 ml
Rooh Afza	2 1/2 tablespoons
Ice	as needed

Preparation

In a blender, mix yogurt, milk and crushed ice. Add Rooh Afza and blend well until frothy. Serve chilled Rooh Afza Lassi!





Recipes

Rooh Afza

Super Shake

Ingredients

Milk	200 ml
Rooh Afza	2 tablespoons
Vanilla Ice Cream	1 tablespoon
Strawberries	4 pcs
Vanilla Essence	3 drops
Ice	as needed

Preparation

In a blender, mix strawberries and some ice. Add Vanilla essence, Rooh Afza, milk and vanilla ice cream and blend well.



Recipes

Savory Dishes

Rooh Afza



Recipes

Rooh Afza

Chatkharaydar
Aloo Chaat

Ingredients

Potatoes	
(boiled and cut into cubes)	1/2 kg
Garlic Cloves (chopped)	3-4 Pieces
Curry leaves	8-10 leaves
Cumin Seeds	1 teaspoon
Oil	1/4 cup
Red Chilli Flakes	1 teaspoon
Salt	As required
Tamarind Juice	1/2 cup
Rooh Afza	1/2 cup
Coriander (chopped)	1/4 cup

Preparation

Heat oil in a saucepan and sauté garlic, cumin seeds, and curry leaves for 2 minutes. Add potatoes and combine. Once the potatoes are fried; add salt, red chilli flakes, tamarind juice, Rooh Afza and cook for minute. Transfer to a serving dish, garnish with chopped coriander and serve hot.

Serves 3-4 persons



Recipes

Rooh Afza

Sweet & Sour
Chicken Balls

Ingredients

Chicken mince	1 kg	Coriander	1/2 bunch
Salt	As required	Crushed Cumin	1 teaspoon
Ginger	1 piece	Egg	1
Cloves of garlic	3	Chopped Onion	1
Slice of Bread	2	Soya Sauce	1 tablespoon
Green Chillies	3	Paprika Powder	1/2 teaspoon
		Cooking Oil	for frying

Rooh Afza Sauce

Ingredients

Chilli Garlic Sauce	1/4 cup	Vinegar	1/2 cup
Rooh Afza	1 cup	Lemon Juice	1/4 cup
Salt	As required	Cooking Oil	3 tablespoons
White Pepper	1/2 teaspoon		
Garlic, Ginger Paste	1 teaspoon		

Preparation

Mix salt, garlic, ginger, bread slices, green chillies, coriander, cumin, onion and paprika powder with chicken mince and combine in a food processor. Pour into a bowl, mix an egg and soya sauce into the mince and form balls. Now fry the balls in hot oil.

For Rooh Afza Sauce

Add garlic, ginger, chilli garlic, Rooh Afza, salt, white pepper, vinegar, lemon juice into already fried chicken balls and cook it for a minute. Serve and enjoy delicious Rooh Afza Sweet and Sour Chicken Balls.

Serves 4 persons





Recipes

Rooh Afza

Dahi Baray

Ingredients

Golden Gram lentil	
flour (mung dall ataa)	1 cup
Baking soda	1/2 teaspoon
Water	as per requirement
Edible Oil	for frying
Yogurt	1 kg
Chaat Masala	as per taste
Rooh Afza	as per taste

Preparation

Beat lentil flour and baking soda with water in a bowl. Heat oil in a frying pan. With the help of a tablespoon put the mixture in the heated oil, turn when properly fried. Keep on repeating the frying process till all the baraas are fried. Keep the baraas in room temperature for a few minutes now solve salt in water and dip all the baraas in it. After 10 minutes take them out and squeeze all the water from each one of them. Arrange all the baraas in a dish. Now beat yogurt in a bowl and spread it over the baraas. Sprinkle Rooh Afza over the yogurt in a way that it will give a marble look. Sprinkle chaat masala and serve.



Recipes

Rooh Afza

Khatta Meetha Sauce

Ingredients

Rooh Afza	1 cup
Salt	As required
Vinegar	1/4 cup
Water	1 cup
Crushed Black Pepper	1/2 teaspoon
Ginger powder	1/2 teaspoon
Corn Flour	1 teaspoon

Preparation

Mix Rooh Afza, salt, water, vinegar, black pepper, ginger powder and corn flour in a frying pan. Place over heat and stir until it thickens.

Serve the sauce with samosay, pakorey and rolls.

Serves 4 persons





Recipes

Rooh Afza

Sweet & Sour Wings

Ingredients

Chicken wings	1/2 kg
Salt	as per taste
Ketchup	2 tablespoons
Red Chillies (crushed)	1 tablespoon
Vinegar	1/4 cup
Ginger Garlic Paste	1 tablespoon
Green Chillies (chopped)	1 tablespoon
Corn Flour	3 tablespoons
Egg	1 pc
Edible Oil	for frying
Rooh Afza	1/2 cup

Preparation

Mix chicken wings with salt, ketchup, crushed red chillies, vinegar, ginger garlic paste, chopped green chillies, corn flour, and marinate it with an egg for 1 hour. Now heat oil in a sauce pan and fry the marinated chicken wings. Once fried, place them on a tissue paper so that extra oil is absorbed. Now put wings in another sauce pan and mix them with Rooh Afza and serve them with garlic rice.



Recipes

Rooh Afza

Chinese Chicken

Ingredients

Boneless Chicken	1/2 kg
Salt	As required
White pepper powder	1/2 teaspoon
Paprika Powder	1 teaspoon
Garlic, Ginger paste	1 teaspoon
Onion (cut into square shape)	1

Capsicum (cut into square shape)	1
Tomato (without seeds)	1
Vinegar	3 teaspoons
Corn Flour	1 tablespoon
Rooh Afza	1/4 cup
Cooking Oil	1/4 cup
Baby Corn	4 pcs

Preparation

Heat oil in saucepan, add capsicum, onion, baby corns and tomato, sauté and remove from heat. Now sauté garlic and ginger paste separately, mix chicken, add vinegar and a cup of water. As it comes to boil, add corn flour, half a cup of water along with the fried vegetables in the pan. Remove from heat and mix quarter cup of Rooh Afza into the chicken and serve with butter rice.

Butter Rice

Ingredients

Boiled Rice	4 cups
Salt	As required
White pepper powder	1/2 teaspoon
Butter	4 tablespoons
Chopped Garlic	1 teaspoon

Preparation

Fry garlic in butter to a light golden colour in a saucepan. Add boiled rice, salt and white pepper powder in the saucepan and sauté. Serve in a dish with butter over the rice as garnish and enjoy with Rooh Afza Chinese Chicken!

Serves 3 persons





Recipes

Rooh Afza

Chicken Cocktail
Sweet and Sour Pasta

Ingredients

Chicken Boneless	1 cup (Julian cutting)
Cocktail Fruit	1 tin
Pasta (boiled)	300 grams
Garlic Cloves	2 cloves chopped
Salt	to taste
White Chili Powder	1/2 teaspoon
Vinegar	2 tablespoons
Butter	2 tablespoons
Rooh Afza	1/2 cup
Black Pepper (crushed)	1/2 teaspoon

Preparation

Heat oil in a sauce pan fry garlic cloves in it, now add chicken. After the chicken is fully fried, mix cocktail fruit, salt, white chilli powder, black pepper crushed and pasta in it. Now mix vinegar and Rooh Afza and serve in a dish.



Recipes

Rooh Afza

Chicken Mutanjan
Pulao

Ingredients

Chicken meat	1/2 kg
Garam Masala Sabut Mix	1 teaspoon
Small Cardamom	9 pcs
Ginger Garlic Pasta	1 tablespoon
Fennel	1 teaspoon
Coriander Seeds	1 teaspoon
Salt	to taste
Onion	1 pc
Ghee	3/4 cup
Rooh Afza	3/4 cup
For Garnishing	
Pistachios, Almonds,	
Coconut Slice, Silver Leaf	
Boiled Rice	2 cups

Preparation

Add 2 cups of water, sabut garam masala, 5 cardamom cloves, ginger garlic paste, fennel, coriander seeds, salt and onion in meat and cook till the meat becomes tender. Now put off the stove and heat oil in a saucepan and add 4 cardamom cloves, take out meat from the broth and fry. After the meat is fried add rice and the remaining broth in it. Put rice on simmer and when the rice becomes fluffy, sprinkle Rooh Afza. Now add pistachios, almonds, coconut and raisins in it. Simmer for 2 minutes more and take it out in a dish as serve after placing silver leaf over it.





Recipes

Rooh Afza

Fried Sandwich

Ingredients

Bread Slices	8 pcs
Khoya	250 grms
Rooh Afza	5-6 tablespoons
For Batter	
Eggs	2 pcs
Maida Flour	1/2 cup
Milk	1/2 cup
Edible Oil	for frying
For Garnishing	
Pistachios, Almonds and Rooh Afza	

Preparation

Cut bread slices in circular shape using a cutter. Now mix Rooh Afza in khoya and spread the mixture over a slice and cover it with another one. Prepare all the slices in the same manner. Beat eggs and mix maida flour and milk in it to make a fine batter. Dip sandwich in the batter and fry. Serve it in a plate with the garnishing and sprinkling Rooh Afza over it.



Recipes

Rooh Afza

Chicken Drum Sticks

Ingredients

Chicken (leg pcs)	6 pcs
Rooh Afza	4 tablespoons
Cornflour	4 tablespoons
Salt	to taste
Red Chili Powder	1/2 teaspoon
Soy Sauce	1 tablespoon
Egg	1 pc
Maida Flour	2 tablespoons
Vinegar	2 tablespoons
Meat Tenderizing Powder	1 teaspoon
Edible Oil	for frying

Preparation

Mix cornflour, Rooh Afza, salt, red chilli powder, soy sauce, meat tenderizing powder, vinegar, maida flour and egg in a bowl. Now marinate chicken leg pieces in the mixture for 1 hour. Now fry chicken in a saucepan. Take out the chicken when it becomes golden brown in a serving dish and serve it with chilli garlic sauce or tomato ketchup.





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